

Gingerbread - USDA Recipe C230

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Whole-wheat flour	7 1/2 oz	1 2/3 cups	15 oz	3 1/3 cups	1. Place flour, baking soda, ginger, cinnamon, and cloves in a commercial mixer (batch as needed). Using a paddle attachment, mix on low speed for 1 minute. Leave dry ingredients in mixer. Set aside for step 4.
Enriched bread flour	7 1/4 oz	1 1/2 cups 2 Tbsp	14 1/2 oz	3 1/4 cups	
Baking soda		2 tsp		1 Tbsp 1 tsp	
Ground ginger		1 Tbsp 1 1/2 tsp		3 Tbsp	
Ground cinnamon		2 tsp		1 Tbsp 1 tsp	
Ground cloves		1/2 tsp		1 tsp	
Margarine, trans fat-free	3 oz	1/3 cup	6 oz	2/3 cup	2. Combine margarine, sugar, molasses, and boiling water in a large bowl. Stir until margarine is melted.
Brown sugar	6 oz	3/4 cup	12 oz	1 1/2 cups	

Boiling water		1 1/3 cups		2 2/3 cups	
Frozen whole eggs, thawed	6 oz	2/3 cup	12 oz	1 1/3 cups	3. Add eggs. 4. Add molasses mixture to dry ingredients and stir until lumps are removed.
(Optional) Lemon or Orange zest		1 Tbsp		2 Tbsp	5. (Optional) Add lemon or orange zest. 6. Pour 1 qt 2 cups (about 3 lb) batter into a half steam table pan (12" x 10" x 2 1/2") lightly coated with pan release spray. 7. Bake until edges are dark and middle is firm to touch: 8. Portion: Cut each pan 5 x 5 (25 pieces per pan).

Notes

*See Marketing Guide for purchasing informaton on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #2: Same Day Service

Serving

NSLP/SBP Crediting Information: 1 piece provides 1 oz equivalent grains.

CACFP Crediting Information: 1 piece provides 1 serving grains/breads.

Serving	Yield	Volume
See Notes	25 Servings: about 3 lb	25 Servings: about 1 quart 2 cups / 1 steam table pan (12" x 10" x 2 1/2")
	50 Servings: about 6 lb	50 Servings: about 3 quarts / 2 steam table pans (12" x 10" x 2 1/2")

Nutrients Per Serving					
Calories	166	Saturated Fat	1 g	Iron	1 mg
Protein	3 g	Cholesterol	24 mg	Calcium	45 mg
Carbohydrate	31 g	Vitamin A	154 IU	Sodium	140 mg
Total Fat	4 g	Vitamin C		Dietary Fiber	1 g